



Placer County Health and Human Services Department

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Floor Materials for Retail Food Facilities

No one floor covering is suitable for every type of application. When selecting a floor covering for a particular application, several things should be taken into account, such as type and frequency of maintenance, indentation resistance, etc. If you have any doubts as to the suitability of a product for an application, verify with the manufacturer and submit a sample to our office.

Contact

Before installing or repairing floors, contact this office to verify that approved materials and methods of installation will be used. Submit manufacturer specification sheets and floor samples to Placer County Environmental Health at (530)745-2300 for review and approval prior to installation.

Where Required

Floor materials used in retail food facilities must be of smooth and durable construction and of nonabsorbent materials, in all areas

- Where food is prepared, packaged or stored,
- Where any utensil is washed,
- Where refuse or garbage is stored
- Where janitorial facilities are located
- In all toilet and hand washing areas
- At unpackaged customer self-service food and beverage areas
- At waiter/waitress stations
- In employee changing and storage areas

Floor Materials NOT Accepted

The following floor materials are not accepted **except** in areas used **EXCLUSIVELY** for the sale of prepackaged food or in dining areas:

- Carpet
- Vinyl Composition Tile (VCT)
- Rubber or Vinyl Topset base

Accepted Floor Materials

The following are floor materials that Placer County Environmental Health will accept with approvals:

- Solid Sheet Flooring- must be smooth with no cracks or open seams. Seams must be heat-welded, not caulked. 100% homogenous vinyl flooring that is recommended by the manufacturer for use in commercial food facilities or food processing plants.
- Solid Sheet Flooring with Slip Resistance- suggested for areas where slip resistance is required. Must meet or exceed ADA requirements. Must be smooth with no cracks or open seams. Seams must be heat-welded, not caulked. 100% homogenous vinyl flooring that is recommended by the manufacturer for use in commercial food facilities or food processing plants.

- Epoxy Type Floor Coverings (Not Epoxy Paint) - The solid epoxy or resin system is mixed with a select graded aggregate. The epoxy or resin mixtures then troweled to produce a seamless, smooth floor. This flooring is corrosion and chemically resistant. Please note that proper preparation of the floor surface is required prior to the installation of this type of material.
- Concrete Floors- sealed with an approved, commercial grade, clear, penetrating sealer that is resistant to grease, acid, oil, and moisture. **EPOXY PAINT IS NOT AN ACCEPTABLE SEALER.** Sealer must be part of concrete mixture at time it is poured
- Quarry and Ceramic Tile- with a 3/8 inch radius cove base tile installed integral, flush with the floor, **TOPSET COVE BASE TILE IS NOT PERMITTED**; minimum tile thickness ¼ inch; when an abrasive tile or raised tread pattern tile is used it may only be installed in walkways, floor drains may be required depending on the type of abrasive tile proposed, floor drains are required when raised tread pattern tiles are installed.

Cove Base

A continuous cove shall be installed up all walls or toe kicks (including floor mounted counter and cabinet toe-kick bases) at least (4) four inches, CONTINUOUS seam, forming a 3/8 inch minimum radius cove as an Integral unit. Vinyl or rubber top set base is not acceptable.

All flooring must meet minimum requirements as stated in California Retail Food Code, effective July 1st 2007.